color and thick skin; not good in taste.

13. Heung-lai - "fragrant lichee" - produced in the Sun Hing district; small and round, of a red color and rough-skinned; fragrant and sweet. It was formerly an article of tribute to the Throne. The heung-lai is produced at the the end of June.

14. Kwa-luk - "green mounted lichee". This lichee grown in the Tsang Shing district. Its characteristics are a round shape, fine skin, and delightful red color; fragrant and sweet. It is considered superior to the no-maichi and the best lichee that can be had in Kwangtung Province. It is difficult to obtain in the market. This species usually grows in pairs, - one large red, and the other a small green. The green one is not edible. genuine kwa-luk is grown from only one tree, which is inside the Tsang Shing Magistracy. During the Manchu regime the fruit of this tree was accepted as tribute by the Emperor. The lichees of this variety grown in the neighborhood are also considered as good fruit, but they are almost monopolized by the officials. The kwa-luk lichee is chiefly used for presentation purposes between officials, from two to eight lichees being placed in one box. The genuine kwa-luk can be obtained only with great difficulty. 15. Sheung-shu-wai - "Chancellor's wai-chi" - produced in the Tsang Shing district. It resembles the wai-chi in appearance, but its taste is that of the no-mai-chi. It is one of of the best varieties of the lichees and is placed on the market about the 7th of July.